



REPLY TO
ATTENTION OF:

DEPARTMENT OF THE ARMY
HEADQUARTERS, 8TH ARMY
UNIT #15236
APO AP 96205-5236

EACG

26 SEP. 2011

MEMORANDUM FOR All 8th Army Soldiers and Civilian Employees

SUBJECT: 8th Army Command Policy Letter #26 – Food Service

1. Reference:

- a. Army Regulation 30-22, The Army Food Program, 10 May 2005.
- b. Department of the Army Pamphlet 30-22, Operating Procedures for the Army Food Program, 6 February 2007.
- c. Army in Korea Supplement 1 to AR 30-22, The Army Food Program, 8 August 2007.

2. Purpose. To ensure that 8th Army Soldiers and Korean Augmentation to the United States Army (KATUSA) personnel receive quality food service and that leaders are engaged in food service operations.

3. Background. Quality military food service operations are a cornerstone to the health, morale and welfare of Soldiers and KATUSA personnel. Unit and organization commanders must supervise, manage, and promote the operational efficiency of all garrison and field food service operations and activities over which they maintain operational control. Food service must continually adapt to meet the needs of U.S. forces serving in the Republic of Korea.

4. Discussion.

a. I expect leaders to ensure that our food service operations meet or exceed expectations and comply with all statutory and regulatory requirements. Commanders, supervisors and leaders at all levels will take responsibility for ensuring that our forces receive quality food service in both our military and contract-operated dining facilities. Leaders will develop and execute aggressive command-level measures to ensure that the food service operations support Soldier, KATUSA, and unit readiness. Three times each day our Soldiers and KATUSA personnel are influenced by our dining facilities; it remains a core command responsibility to ensure that their dining facility experiences meet or exceed the standard at every level in every location.

b. All leaders will routinely visit the dining facilities where their Soldiers subsist. During these visits, leaders will experience and evaluate meal quality and variety, sanitation, and facility maintenance.

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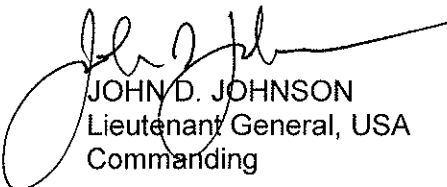
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c. I encourage commanders and command sergeants major to put selected Soldiers who are Meal Card Holders on additional orders to attend scheduled Dining Facility Advisory Council meetings for each dining facility. This ensures consistent Soldier representation and, more importantly, allows our Soldiers to influence the quality of dining facility operations.

d. Commanders at all levels will support specific food service programs like the Philip A. Connelly Awards and Culinary Arts Competition to promote proficiency and professional development in the 92G military occupational specialty. Both competitions are annual events designed to improve the professionalism of food service personnel and ultimately provide improved food service to our Soldiers and KATUSA personnel.

e. I am personally committed to ensuring that our Soldiers and KATUSA personnel receive quality food service in our dining facilities. I charge commanders and leaders at all levels to get involved and stay involved in food service operations.

5. Proponent. The 8th Army Assistant Chief of Staff G4 is the proponent for this policy. The point of contact can be contacted at commercial 011-822-7913-1009 or DSN 315-723-1009.



JOHN D. JOHNSON
Lieutenant General, USA
Commanding